

## **Kitchen & Grill Manager – Flying Otter Tasting Room & Winery**

Flying Otter Vineyard & Winery is seeking a part-time Kitchen & Grill Manager based in Adrian, MI. Our seasonal tasting room operates from May through the end of October and hosts occasional special events throughout the year. This position primarily requires mid-to-late afternoon and evening availability, Thursday through Saturday during the season, with additional days as needed for special events.

### **Position Overview:**

Our seasonal tasting room includes a small commercial kitchen, and we are hiring a Kitchen & Grill Manager to oversee operations while actively supporting grill and short-order food preparation. This role is ideal for someone with a culinary passion and experience in cooking and grilling. You will be responsible for overseeing kitchen operations and ensuring food readiness while maintaining a clean, organized area compliant with safety standards.

### **General Responsibilities:**

- Oversee all kitchen operations, including food preparation, smoked meats, grilled items, and meal readiness (directly or through supervision)
- Follow recipes, portion controls, and presentation standards to ensure quality; assist in developing new menu items and wine pairings
- Assist with weekly inventory, ordering, and grocery shopping as needed
- Collaborate with the Tasting Room Manager to ensure clear communication and seamless coordination between kitchen and front-of-house operations
- Ensure the kitchen, storage, and grill areas remain clean, organized, and compliant with all food safety regulations
- Maintain a safe, sanitary work environment and uphold food safety standards
- Develop and implement kitchen training materials for staff
- Maintain cleanliness of smokers and grills
- Operate commercial dishwasher and 3-compartment sink for proper sanitation of dishes and equipment
- Identify and help resolve issues during events
- Uphold high service standards while supporting all areas of event operations
- Demonstrate strong knowledge of food quality and recipes
- Perform other related duties as assigned

### **Required Skills & Qualifications:**

- Must have a valid MI driver's license, insurance, and reliable transportation
- Ability to obtain a ServSafe Food Protection Manager Certification

- Cooking and grilling experience required
- 2+ years of kitchen management experience preferred, but not required
- Strong work ethic and reliability; self-motivated and passionate about great food and service
- Ability to work efficiently in a fast-paced environment while maintaining attention to detail
- Able to perform quality work efficiently and with minimal supervision
- Strong communication skills with team and customers; ability to collaborate and resolve conflict
- Maintain a professional appearance and conduct
- Accountable for food preparation, knowledge, and quality standards
- Experience with menu planning, meal preparation, catering, and food and wine pairing preferred
- Flexible schedule, including availability for special events

### **Physical Requirements:**

- Ability to stand and walk for extended periods
- Ability to safely lift and carry 40 pounds and move products throughout the kitchen area
- Ability to work in a small kitchen environment

### **Compensation:**

- Paid training
- Starting at \$18/hour (higher based on experience), plus performance-based bonuses
- Estimated 24+ hours per week
- Complimentary meal provided each shift
- Direct deposit payroll

Interested applicants, please email your resume and cover letter to [positions@flyingotter.com](mailto:positions@flyingotter.com).